

Andy's Apple Crumb Pie

- 1 pie crust
- (1 minute)Tapioca (about 1/4 - 1/3 cup roughly, I just eyeball it.)
- 1 cup sugar
- 1-2 tablespoons Cinnamon (roughly, more or less to taste. I use lots.)
- 1/2 teaspoon nutmeg
- 1 whole bag of Macintosh apples (I have a deep dish pie pan and I use the whole bag)

Ingredients for the Crumb Topping

- 1 cup packed brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup quick cooking rolled oats
- 1/2 stick butter (4 tablespoons)

Preheat oven to Convection 375°

1. Combine sugar, cinnamon, nutmeg and tapioca in large bowl
2. Peel and cut apples into really thin slices, add to dry ingredients
3. Mix together and let sit 5 minutes
4. Spread crust in deep-dish pie pan
5. Add apple mix to pie shell

(If you want to make a caramel apple pie, after adding apples to crust pour caramel sauce from a jar all over the apples. Don't use too much.)

6. Mix Crumb topping ingredients
7. Spread over pie
8. Put foil around edges of pie so the crust does not burn
9. Reduce oven to 350. Cook at 350° for 15-20 minutes
10. Remove foil; Reduce oven to 350° and cook another 35 minutes or so, until it is bubbling and looks done. This will vary depending on the size of your pie. You may have to put the foil back on if the crust is getting too done but the pie needs more time. It all totally depends on your oven.